

Strawberry Almond Shortcakes

Makes 4 servings

8 almond scones, sliced in half
16 oz. strawberries
¼ cup sugar
1 ½ cups heavy (whipping) cream
¼ cup powdered sugar
½ teaspoon pure vanilla extract
Optional: ¼ teaspoon almond extract

Wash, hull and slice strawberries; add to bowl. Sprinkle with sugar and stir to coat. Set aside. (Berries will make their own sauce as they sit.)

To a small bowl, add cream, powdered sugar and vanilla (and almond extract if using for an extra almond hit). Using an electric mixer on medium-low, beat for a minute or so. Increase speed to medium-high and beat until stiff (but not yet butter!). Can be made a day ahead (cover and keep refrigerated).

To assemble scone shortcakes (just before serving), arrange 2 bottom halves of scones on each plate. Top with some strawberry mixture, then a little whipped cream. Add scone tops and a little more whipped cream. Finish with more strawberries.

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